

# ELECTRIC OVEN FOUR ÉLECTRIQUE HORNO ELÉCTRICO FORNO ELETTRICO EO420

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## Instructions for use

*Keep these instructions*

## Mode d'emploi

*Conservez cette notice*

## Instrucciones para el uso

*Repase y guarde estas instrucciones*

*Lea cuidadosamente este instructivo antes de usar su aparato.*

## Istruzioni per l'uso

*Leggere e conservare queste istruzioni*

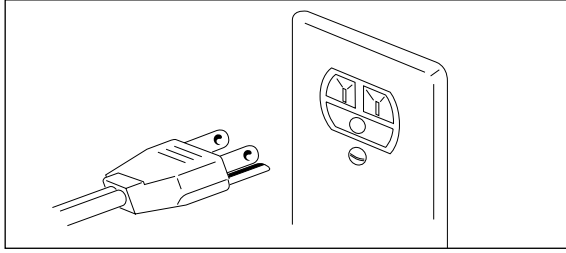
ELECTRONIC CHARACTERISTICS: CARACTÉRISTIQUES ÉLECTRIQUES:  
CARACTERISTICAS ELECTRICAS: CARATTERISTICHE ELETTRICHE:  
120V~60Hz - 1400 W

**DeLonghi**

## ELECTRICAL CONNECTION

Only use a three-pin, 120 Volt, 60 Hz power outlet

### GROUNDING INSTRUCTIONS



#### MAKE SURE THAT THE PLUG IS CORRECTLY GROUNDED

This appliance must be grounded: in the event of short circuits, the ground connection reduces the risk of electric shock, allowing the electrical current to be dispersed.

This appliance is fitted with a power cable with ground wire.

The plug must be connected to a power outlet that has been correctly installed and grounded.

**WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.**

If you are not sure that the power outlet is properly grounded, contact a qualified electrician.

If an extension cord is required, only use three-wire extension cords with three-pin plugs and sockets that fit the plug on the appliance.

The capacity of the extension cord must be greater than or equal to the rated power input of the appliance.

- The length of the power cable for this appliance has been devised so as to avoid the possibility of tripping on or getting entangled in a long cable.

If a longer cable is required, an extension cord can be used with a rated capacity not below 15 amps, 120 volt and with UL/CSA approval.

- A six-foot long extension cord, with a 15 amp rating, is available from authorized resellers.

When using an extension cord, make sure it does not hang loose in the work area or where someone may accidentally trip on it or get entangled in it.

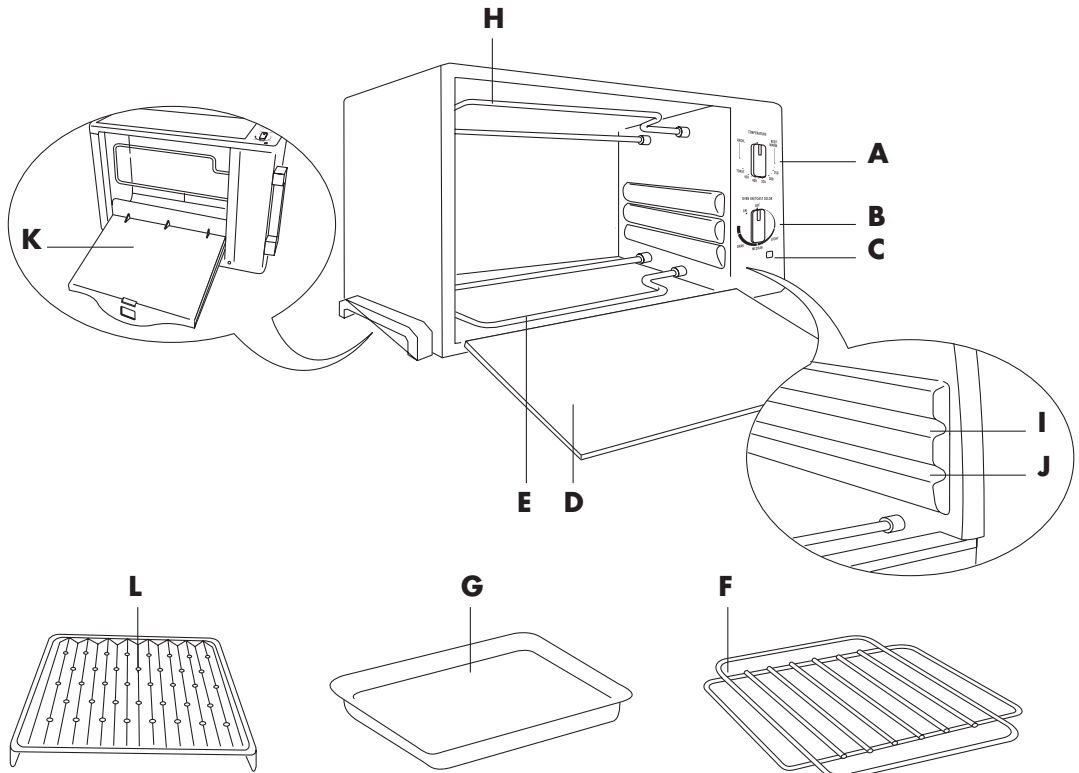
- Handle the power cable with care for longer life; avoid pulling or stressing the cable around the connectors to the power outlet and the appliance.

## CONVERSION TABLE

°C	°F
120	250
135	275
150	300
163	325
177	350
190	375
205	400
218	425
233	450

## DESCRIPTION OF THE APPLIANCE

- A TEMPERATURE knob
- B OVEN ON/TOAST COLOR knob
- C Indicator light
- D Glass door
- E Bottom heating element
- F Wire rack
- G Bake pan
- H Top heating element
- I Upper guide
- J Lower guide
- K Drop down crumb tray
- L Broil rack



# IMPORTANT WARNINGS

When using electrical appliances, a number of fundamental safety rules must be observed, including the following:

1. **READ ALL THE INSTRUCTIONS**

2. Do not touch the hot surfaces. Only use the knobs or handles to operate the appliance.
3. Before using the appliance, move it 2" (5/10 cm) away from the wall and any other object that is on the same surface. Remove any objects located above the appliance. Do not use on surfaces that may be damaged by the heat.
4. To avoid electric shock, do not immerse the appliance in water. See the instructions for cleaning.
5. If the appliance is used when children are around, pay careful attention to the metal walls of the oven and the door, which become very hot. The appliance must not be used by children without supervision. Make sure that children do not play with the appliance.
6. Unplug the appliance from the power outlet when it is not being used or before cleaning it. Always place the OVEN ON/TOAST COLOR knob (B) in the "OFF" position and the TEMPERATURE knob (A) in the "•" position before unplugging the appliance.  
Wait for the appliance to cool down before fitting or removing any parts.
7. Never operate the appliance with the cable or the plug damaged, if any malfunctions have occurred, or if the appliance has been damaged in any way.  
Take the appliance to the nearest authorized service center, which will inspect it and, if necessary, will adjust or repair it.
8. The use of accessories that are not recommended by the manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the power cable hang from the counter or come into contact with hot surfaces.
11. Do not place the appliance above or near a gas or electric stove.
12. Use maximum care when moving the appliance if it contains hot oil or other hot liquids.
13. If the plug heats up, contact a qualified electrician.
14. Do not use this appliance for purposes other than those it has been designed for.
15. Use maximum care when removing the bake pan or discarding hot fat drippings.
16. Do not use scouring pads to clean the appliance, small particles may detach and cause electric shocks.
17. To ensure the safe operation of the appliance, never introduce foods or utensils that are too large for the oven.
18. If the appliance, when operating, is covered by or comes into contact with flammable materials, such as curtains, fabrics or wall coverings etc., these may catch fire.
19. **WARNING: Never leave the appliance unattended when operating (especially when broiling or toasting).**
20. When broiling, the bake pan and the wire rack must be used as described in the instructions on page 5.
21. Extreme care must be taken when using containers made from materials other than glass, metal or oven-proof ceramics.
22. Do not place any objects in the oven when it is not being used, apart from the accessories recommended by the manufacturer.
23. Do not place any of the following materials into or on top of the oven: paper, cardboard, plastic and the like.
24. Do not cover parts of the oven with metal foil, to avoid overheating.
25. To switch the appliance off, turn the OVEN ON/TOAST COLOR knob (B) to the "OFF" position and the TEMPERATURE knob (A) to "•".

This product is designed exclusively for household use

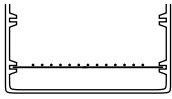
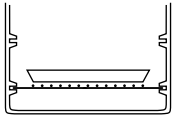
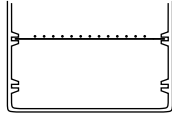
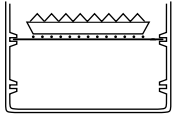
## KEEP THESE INSTRUCTIONS

**WARNING: After having removed the appliance from its packaging, check that the door is intact.**

The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced.

While using, cleaning or moving the appliance, avoid slamming or knocking the door. Do not pour cold liquid onto the glass while the appliance is hot.

## SUMMARY TABLE

Program	TEMPERATURE knob position	OVEN ON/ TOAST COLOR knob position	Wire rack and accessory position	Notes/Tips
Keep warm	KEEP WARM	ON		-
Traditional oven cooking	250°F - 450°F	ON		The bake pan (G) may be positioned on the wire rack (F).
Toast	TOAST	LIGHT/MEDIUM/ DARK		Ideal for toasting slices of bread.
Broiling and top browning	BROIL	ON		Broil function is ideal for all types of traditional grilling: hamburgers, hot dogs, kebabs, etc. and toasting bread.

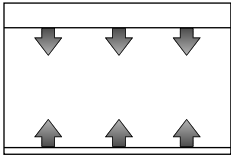
## USING THE CONTROLS

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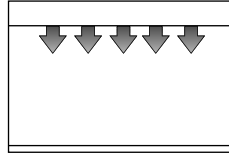
### TEMPERATURE knob (A)

Select the desired temperature, as follows:

- To keep food warm (see page 6): . . . . . turn knob to the "KEEP WARM" position.
- Traditional oven cooking (see page 6-7): . . . . . turn knob from 250°F to 450°F.
- To toast (see page 7-8): . . . . . turn knob to the "TOAST" position.
- For broiling and top browning (see page 8): . . . . . turn knob to the "BROIL" position.



TRADITIONAL OVEN  
COOKING/TOAST  
(the top and bottom heating  
elements are on)



BROIL  
(only the top heating ele-  
ment is on at maximum  
power)

### OVEN ON/TOAST COLOR knob (B)

- To switch the oven on: . . . . . Turn the knob to the "ON" position.
- To set the toasting function: . . . . . Select "LIGHT", "MEDIUM" or "DARK".
- To switch the oven off: . . . . . Return the knob to the "OFF" position.

### Indicator light (C)

Illuminated indicator light means the oven is on.

## USING THE OVEN

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### General tips

- When cooking with the traditional oven always preheat the oven for 5 minutes to the set temperature to achieve the best results.
- The cooking time depends on the type of food being prepared, the initial temperature of the food (frozen, refrigerated or shelf temperature) and on personal taste. The cooking times indicated in the table (pg. 7) are subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.

### Keep warm

- Turn the TEMPERATURE knob (A) to the "KEEP WARM" position.
- Turn the OVEN ON/TOAST COLOR knob (B) to the "ON" position.
- Place the wire rack (F) in the lower guide (J) and rest the dish with the food on the rack.
- To terminate the operation, turn the OVEN ON/TOAST COLOR knob (B) manually to the "OFF" position and the TEMPERATURE knob (A) to the "•" position.

It is recommended not to leave the food in the oven for too long, as the food may dry out.

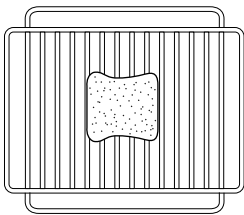
### Traditional oven cooking

- Place the wire rack (F) in the lower guide (J).
- Select the required temperature by turning the TEMPERATURE knob (A).
- Turn the OVEN ON/TOAST COLOR knob (B) to the "ON" position.
- After having pre-heated the oven for 5 minutes, place the food inside the oven.
- When cooking is completed, turn the OVEN ON/TOAST COLOR knob (B) manually to the "OFF" position and the TEMPERATURE knob (A) to the "•" position.

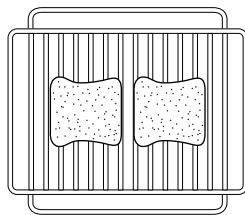
Program	TEMPERATURE knob	Times	Wire rack position	Comments and tips
Pizza	425°F	17 min.	lower	Use the bake pan.
Bread	400°F	25 min.	"	Use the bake pan greased with oil.
Lasagna	425°F	20 min.	"	Use an ovenproof dish, turn after 10 min.
Macaroni and cheese	425°F	20 min.	"	Turn the bake pan halfway through cooking.
Chicken	400°F	70-80 min.	"	Use the bake pan, turn around after 38 min.
Roast pork	400°F	70 min.	"	Use the bake pan, turn around after 35 min.
Meatballs	350°F	55 min.	"	Use the bake pan, turn around after 30 min.
Fish	400°F	35 min.	"	Use the bake pan, turn after 16 minutes.
Stuffed calamari	400°F	30 min.	"	Use an ovenproof dish, turn halfway through cooking.
Roasted potatoes	400°F	50 min.	"	Use the bake pan, mix twice.
Tomatoes "au gratin"	400°F	40 min.	"	Use the bake pan greased with oil and turn after 20 min.
Zucchini with tuna	400°F	40 min.	"	Use the bake pan greased with oil and turn after 20 min.
Jam tarts	350°F	40 min.	"	Use the bake pan.
Strudel	350°F	40 min.	"	Use the bake pan.
Biscuits (shortbread)	350°F	14 min.	"	Use the bake pan.

### Toast

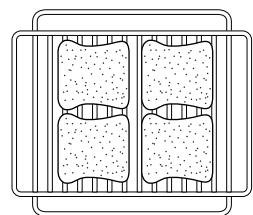
- The dimensions of the wire rack (F) allow 4 slices of bread to be toasted at the same time.
- To toast the bread, place the slices as shown below:



Toasting one slice



Toasting two slices



Toasting four slices

For consecutive uses, reduce the set toasting time.

## Instructions for toasting bread

To automatically toast frozen bread, sandwiches, muffins and waffles, always use the wire rack.

1. Place the wire rack (F) in the upper guide (I).
2. Place the food to be toasted in the center of the wire rack. Close the door.
3. Turn the TEMPERATURE knob (A) to the "TOAST" position.
4. The OVEN ON/TOAST COLOR knob (B) should be turned clockwise. When using the appliance for the first time, turn the OVEN ON/TOAST COLOR knob (B) to a medium value.  
Toast a few pieces of bread to check the set level. If necessary, adjust the knob as desired.
5. When toasting bread, both the top and bottom heating elements are on to toast both sides at the same time.  
A little condensation may form on the inside of the glass door. This is normal. It will disappear during toasting.
6. An audible signal indicates the end of the set time. The toasting is complete and the heating elements automatically switch off. Turn the TEMPERATURE knob (A) to the "•" position.

### Note:

This appliance can automatically perform various degrees of toasting.

If, however, lighter toasting is preferred, simply stop the automatic cycle by turning the OVEN ON/TOAST COLOR knob (B) to the "OFF" position, to switch the oven off, without the risk of damaging it.

For darker toasting re-start the cycle by turning the OVEN ON/TOAST COLOR knob (B) clockwise until reaching the desired level.

**Then manually turn the TEMPERATURE knob (A) and the OVEN ON/TOAST COLOR knob (B) off, as described previously.** The best positions for each type of bread can be identified when using the oven regularly.

### Tips for good toasting:

Larger pieces of bread and frozen bread take longer to toast. Just one slice of bread requires a lower setting than for multiple slices.

## Broil

- Place the wire rack (F) in the upper guide (I).
- Turn the TEMPERATURE knob (A) to the "BROIL" position.
- Place the food to be grilled on the broil rack (L) inserted on the bake pan (G), and place them together on the wire rack (F).
- Close the door.
- Turn the OVEN ON/TOAST COLOR knob (B) to the "ON" position.
- When cooking is completed, turn the OVEN ON/TOAST COLOR knob (B) manually to the "OFF" position and the TEMPERATURE knob (A) to the "•" position.
- Turn meat at half time.

Program	TEMPERATURE knob	Times	Wire rack position	Comments and tips
Pork chops	BROIL	26 min.	upper	Turn after 14 minutes.
Hot dogs	"	20 min.	"	Turn after 11 minutes.
Hamburgers	"	25 min.	"	Turn after 13 minutes.
Sausages	"	26 min.	"	Turn after 14 minutes.
Kebabs	"	26 min.	"	Turn after 8, 15 and 21 minutes.



In the case of food that has already been cooked or is to be cooked au gratin, place the container directly on the wire rack in the upper guide (I).

When cooking is completed, turn the OVEN ON/TOAST COLOR knob (B) manually to the "OFF" position and the TEMPERATURE knob (A) to the "•" position.

## CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odors during cooking. Do not let fat accumulate inside the appliance.

Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down.

Clean the door, the inside walls and the exterior surface of the oven with a soap and water solution; dry thoroughly.

To clean the aluminum surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects.

To clean the outside surface always use a damp sponge.

Avoid using abrasive products that may damage the exterior.

Make sure water or liquid soap does not seep into the vents on the top of the oven.

**Never immerse the appliance in water.**

All the accessories can either be washed by hand or in the dishwasher.

## CLEANING THE DROP DOWN CRUMB TRAY

To clean the bottom of the oven, pull the crumb tray downwards (see fig. A/B). Place the oven on its rear panel. This will make cleaning easier.

Clean the crumb tray after use to avoid build-up of residue, as this will affect the cooking performance. Brush off crumbs or wipe the crumb tray with a damp cloth. For stubborn stains, use a nylon or plastic scouring pad or a non-caustic cleaner. Dry thoroughly before closing.

After cleaning, close the crumb tray and check that it is locked securely into position.

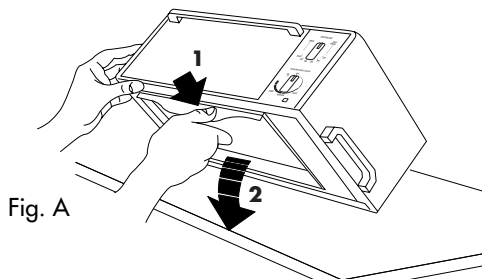


Fig. A

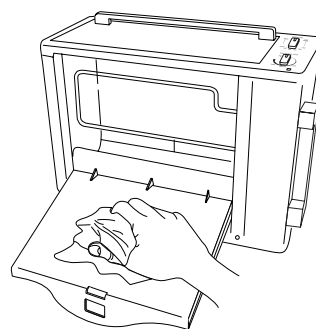


Fig. B

## LIMITED WARRANTY

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This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense. This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating Current ( AC ) circuit.

How long does the coverage last?

This warranty runs for one year ( 1 ) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at [www.delonghi.com](http://www.delonghi.com).  
For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.